



Use And Care

G U I D E



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In the U.S.A. for assistance or service,
call the Consumer Assistance Center.

1-800-253-1301

www.whirlpool.com

GAS SEALED BURNER GLASS COOKTOP

TO THE INSTALLER: PLEASE LEAVE THIS
INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP

MODEL GL8856EB

A Note to You

Thank you for buying a WHIRLPOOL® appliance.

The Whirlpool Brand is committed to designing quality products that consistently perform for you to make your life easier. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail the **Product Registration Card** provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number label/plate (see diagram in the "Parts and Features" section).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

It is important for you to save your sales receipt showing the date of purchase.

Proof of purchase will assure you of in-warranty service.

Our Consumer Assistance Center number is
toll-free.

1-800-253-1301

To find detailed product information, the location of the nearest Whirlpool dealer or authorized servicer, to purchase an accessory item, or register your appliance on-line, please visit our Web site at

www.whirlpool.com

Cooktop Safety

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER” or “WARNING.” These words mean:

⚠ DANGER

You will be killed or seriously injured if you don't follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

Gas cooktops have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch; do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

continued on next page

General

- Install or locate the cooktop only in accordance with the provided Installation Instructions. The cooktop must be installed by a qualified installer. The cooktop must be properly connected to the proper gas supply and checked for leaks. The cooktop must also be properly connected to the electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide, and soot, primarily from incomplete combustion. Significant exposure to these substances could cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.
- Do not store things children might want above the cooktop. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in the area where the cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop. They could be burned or injured.
- Do not operate the cooktop if it is damaged or not working properly.
- Do not use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the cooktop only for its intended use as described in this manual.



- Do not touch surface burners or areas near surface burners. Areas near surface burners become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface burners or areas near surface burners until they have had sufficient time to cool.



- Do not wear loose or hanging garments when using the cooktop. They could ignite if they touch an open flame and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch an open flame. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the cooktop. The fumes could create an explosion and/or fire hazard.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

When using the cooktop

- Make sure the cookware you use is large enough to contain food and avoid boilovers and spillovers. Heavy splattering or spillovers left on a cooktop could ignite and burn you. Pan size is especially important in deep fat frying.
- Check to be sure glass cookware is safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not use decorative covers or trivets over the surface burners.

Grease

- Grease is flammable. Do not allow grease to collect around cooktop. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitting lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

- Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a Whirlpool service company or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near the cooktop before servicing the cooktop.

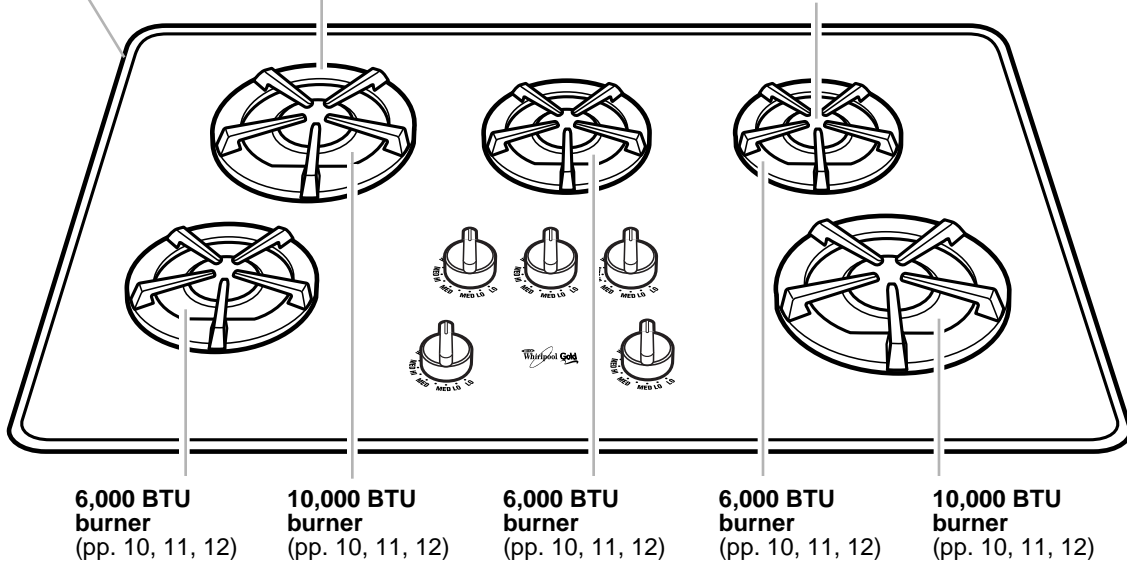
– SAVE THESE INSTRUCTIONS –

Parts and Features

Model and serial number plate
(under cooktop)
(p. 2)

Surface burner grate
(p. 10)

Surface burner cap
(pp. 10, 11, 12)



Control panel

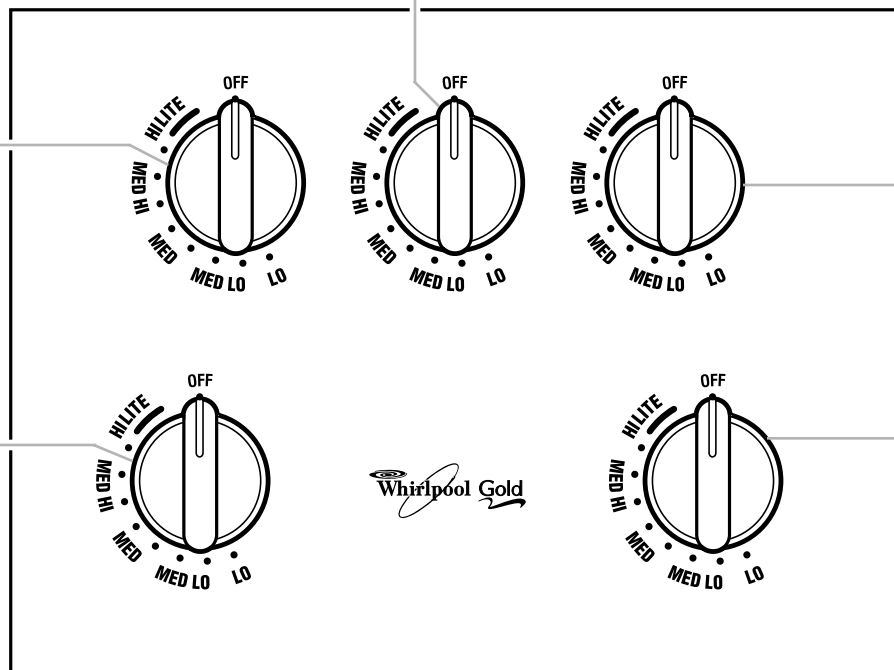
Center rear burner control knob
(pp. 8, 10)

Left rear burner control knob
(pp. 8, 10)

Right rear burner control knob
(pp. 8, 10)

Left front burner control knob
(pp. 8, 10)

Right front burner control knob
(pp. 8, 10)



Using Your Cooktop

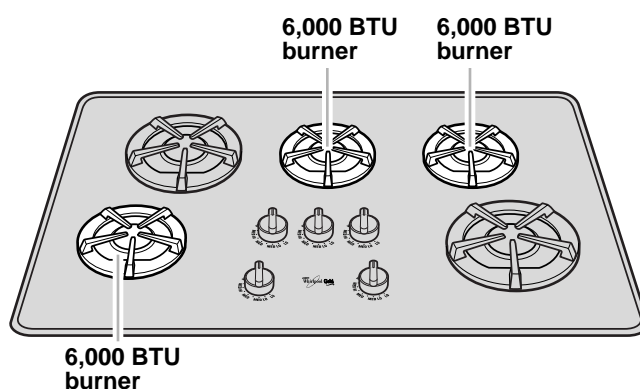
Using the surface burners

Your cooktop has sealed gas burners with an electric ignition system. The sealed burners spread the heat evenly across the bottom of the cookware and provide infinite heat control.

IMPORTANT: Your cooktop is factory-set for use with Natural Gas. If you wish to use L.P. gas, L.P. Gas Conversion Kit No. 814428 is available from your authorized Whirlpool servicer. The conversion must be done by a qualified service technician.

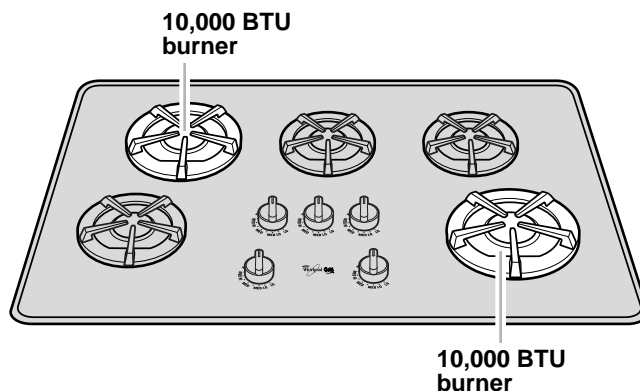
When to use the left front, right rear, or center burners:

Use these burners for simmering, or for cooking smaller quantities of food requiring small cookware.



When to use the left rear and right front burners:

Use these burners for cooking large quantities of food, deep-fat frying, or cooking with large cookware.



Using the surface burners (cont.)

⚠ WARNING



Fire Hazard

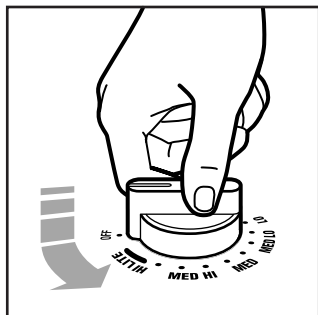
Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

Using the control knobs

- Push in the control knob and turn it to the LITE position. The clicking sound is the ignitor sparking. **Visually check that the burner has lit.**
 - After the burner lights, turn the control knob to the desired setting. You can set the control knob anywhere between the high and low settings.



NOTES:

- The ignitors may click a number of times before the burner lights. This is normal.
- All five burner ignitors will spark no matter which burner you are using.
- Check the burner to see if it has lit. If the burner does not ignite, listen for the clicking sound. If you do not hear the ignitor click, turn the burner off. Check that the service cord is placed firmly in the wall receptacle. Check for a tripped circuit breaker or blown fuse.

Check that the control knob is pressed completely down on the valve shaft. **If the spark ignitor still fails to operate, call your nearest authorized Whirlpool servicer.**

Proper grounding is necessary for the electrical system to work correctly. A qualified electrician should check the wall receptacle to see if it is grounded correctly.

NOTE: Do not leave empty cookware, or cookware which has boiled dry, on a hot surface burner. The cookware could overheat causing damage to the cookware or cooking product.

Burner heat settings

Use the following chart as a guide.

SETTING	RECOMMENDED USE
LITE	<ul style="list-style-type: none"> • To light the burner.
HI	<ul style="list-style-type: none"> • To start food cooking. • To bring liquid to a boil.
MED HI	<ul style="list-style-type: none"> • To hold a rapid boil. • To quickly brown or sear food.
MED	<ul style="list-style-type: none"> • To maintain a slow boil. • To fry poultry or meat. • To make pudding, sauce or gravy.
MED LO	<ul style="list-style-type: none"> • To stew or steam food. • To simmer food.
LO	<ul style="list-style-type: none"> • To keep food warm. • To melt chocolate or butter.

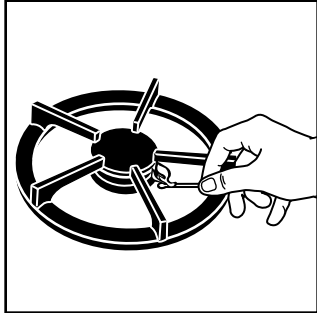
Energy saving tips

- Preheat your pans only when recommended and for the shortest time possible.
- Start your food on a higher heat setting, then turn the control to a lower setting to finish cooking.
- Place a filled pan on the burner grate before turning on the surface burner.

Using the surface burners (cont.)

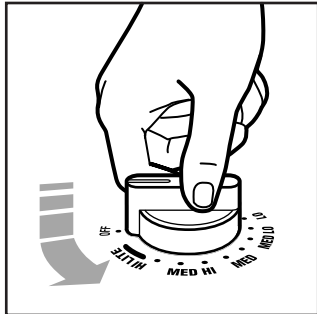
In case of a prolonged power failure

Surface burners can be manually lighted.



- Hold a lit match near a burner and turn the control knob to the HI position.

Now you can adjust the flame height.



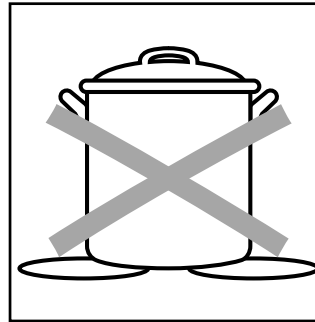
- After the burner lights, turn the control knob to the desired setting.

Home canning information

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can cause damage to the cooktop.

To protect your cooktop:

- For best results, use a canner which can be centered over the surface burner.
- Do not place your canner on 2 surface burners at the same time.



- Start with hot water. This reduces the time the control is set on high. Reduce the heat setting to the lowest position needed to maintain a boil or required pressure levels in a pressure canner.

- Refer to your canner manual for specific instructions.

For up to date information on canning, contact your local US Government Agricultural Department Extension Office or companies who manufacture home canning products.

Cookware tips

- The pan should have a flat bottom, straight sides, and a well-fitting lid.
- Choose medium to heavy gauge (thickness) cookware.
- The pan material (metal or glass) affects how quickly and evenly the pan heats.
- When using glass or ceramic cookware, check to make sure it is suitable for use on surface burners.
- To avoid tipping, make sure pots and pans are centered on the grates.

Caring for Your Cooktop



! WARNING

Explosion Hazard

Do not store flammable materials such as gasoline near this appliance. Doing so can result in death, explosion, or fire.

Cleaning chart

Use this chart to get specific information on cleaning your cooktop. **Before cleaning, always make sure all controls are off and the cooktop is cool.**

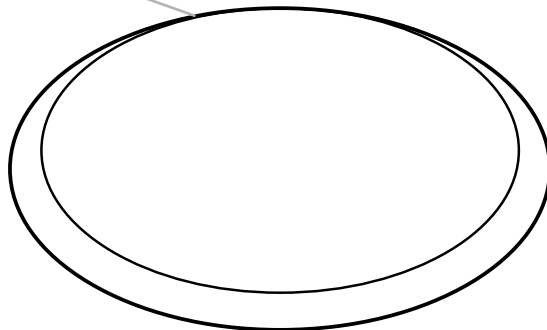
PART	HOW TO CLEAN
Control knobs	<ul style="list-style-type: none">• Turn the knobs off and pull them straight away from the control panel.• Wash the knobs with a sponge and warm, soapy water. Rinse and dry them well. Do not soak them. Do not use steel wool or gritty cleansers, which can damage the finish of the knobs.• Replace the knobs. Make sure all knobs are turned off.
Surface burner grates and caps	<ul style="list-style-type: none">• Clean as soon as they become dirty and when they are cool enough to handle.• Wash with a mildly abrasive plastic scrubbing pad and warm, soapy water. Rinse and dry well.• For stubborn stains, clean with a scrubbing pad and/or a powdered cleanser and water. Repeat these cleaning steps as needed.
Surface burners	<ul style="list-style-type: none">• See the “Sealed surface burners and cooktop” section for cleaning instructions.
Tempered glass surface	<ul style="list-style-type: none">• Remove the grates.• Wash the surface with a sponge and warm, soapy water or paper towel and spray glass cleaner. Wipe with clean water and dry thoroughly. Use a nonabrasive, plastic scrubbing pad on heavily soiled areas.• Do not use steel wool, abrasives, or harsh cleansers. They may damage the finish.• If you use soap or detergent solutions, wipe thoroughly to prevent filmy residue. <p>NOTE: When cleaning the cooktop with knobs removed, DO NOT allow water to run down inside the cooktop.</p> <ul style="list-style-type: none">• Replace the grates.

Sealed surface burners and cooktop

Cleaning the surface burners

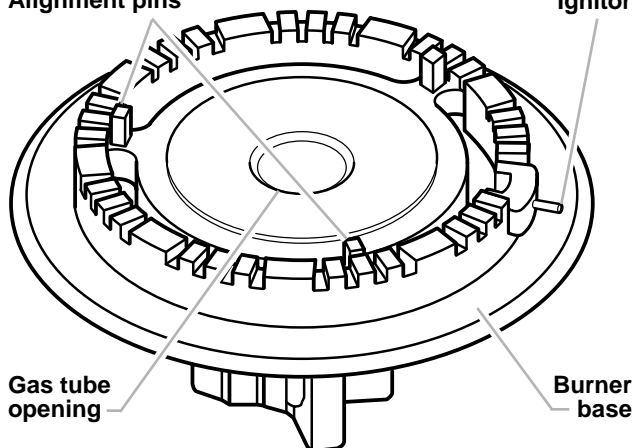
- You should routinely remove and clean the burner caps. Always clean the burner caps after a spillover. Keeping the burner caps clean prevents improper ignition and an uneven flame.
- For the proper flow of gas and ignition of the burner, **DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS, OR ANY OTHER MATERIAL TO ENTER THE GAS TUBE OPENING.**
- Gas must flow freely through the gas tube opening for the burner to light properly. You must keep this area free of any soil and protect it from boilovers or spillovers. **ALWAYS** keep the burner cap in place whenever a surface burner is in use.
- Let the cooktop cool before cleaning.
- Do not use oven cleaners, bleach, or rust removers.
- Do not obstruct the flow of combustion and ventilation air.
- If the knobs are removed while cleaning, be careful not to spill liquids through the holes in the control area.
- Be careful not to allow moisture to collect in the control area. Moisture can cause the ignitor switches to fail.

Cast-iron burner cap



Alignment pins

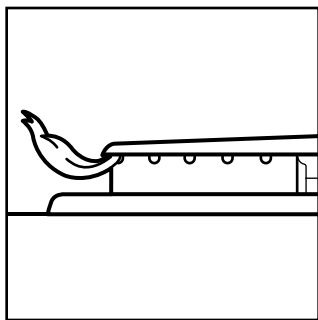
Ignitor



Gas tube opening

Burner base

- Occasionally check the burner flames for proper size and shape as shown. A good flame is blue in color. If the flames are uneven, you may need to clean the burners.

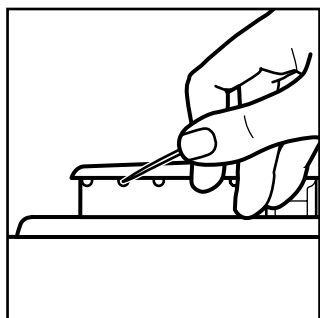


Sealed surface burners and cooktop (cont.)

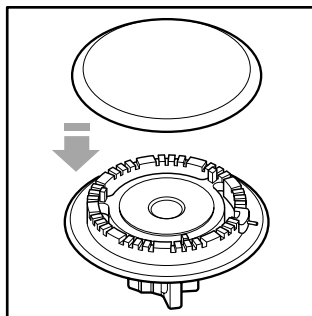
To clean the burners:

1. Pull the burner caps straight up from the burner base.
2. Clean the burner caps with warm, soapy water and a sponge. You can also clean the caps with a mildly abrasive plastic scrubbing pad and powdered cleanser. Do not clean the burner caps in a dishwasher or self-cleaning oven.
3. If the gas tube opening has become soiled or clogged, use a cotton swab or a soft cloth to clean the area.

4. If the ports are clogged, clean them with a straight pin. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, call a qualified technician for service.



5. After cleaning the gas tube opening and ports, replace the burner caps. To replace the burner caps, make sure the alignment pins on the burner base are properly aligned with the cap.



6. Turn on the burner to see if it will light. If the burner does not light after you have cleaned it, contact an authorized Whirlpool service technician. Do not service the sealed burner yourself.

Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below before calling for assistance or service. If you still need help, see “Requesting Assistance or Service” on page 14.

Cooktop does not work

PROBLEM	CAUSE
Nothing works	<ul style="list-style-type: none">• The cooktop is not wired into a live circuit with proper voltage.• The cooktop is not properly connected to the gas supply. Contact an authorized Whirlpool service technician to reconnect the cooktop to the gas supply. (See the Installation Instructions.)• You have blown a household fuse or tripped a circuit breaker.• The control knob is not set correctly. Push in the control knobs before turning them.

Surface burners

PROBLEM	CAUSE
The burner fails to light	<ul style="list-style-type: none">• You have blown a household fuse or tripped a circuit breaker.• The burner ports may be clogged. Clean them with a straight pin. (See page 12.)
The burner flames are uneven	<ul style="list-style-type: none">• The burner ports may be clogged. Clean them with a straight pin. (See page 12.)
The burner flames lift off the ports, are yellow, or are noisy when turned off	<ul style="list-style-type: none">• The burner needs cleaning. (See page 12.)• The air/gas mixture is incorrect. Contact an authorized Whirlpool service technician to check the air/gas mixture or see the Installation Instructions.
The burner makes a popping noise when on	<ul style="list-style-type: none">• The burner is wet from washing. Let it dry.

Cooking results

PROBLEM	CAUSE
Cooking results are not what you expected	<ul style="list-style-type: none">• You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for the recommended pan type and size.• The flame size does not fit the cookware being used.• The flow of combustion and/or ventilation air to the cooktop is blocked.• The cooktop is not level. (See the Installation Instructions.)

Requesting Assistance or Service

Before calling for assistance or service, please check “Troubleshooting” section. It may save you the cost of a service call. If you still need help, follow the instructions below.

If you need assistance or service

Call the Whirlpool Consumer Assistance



Center toll free at 1-800-253-1301. Our consultants are available to assist you.

When calling:

Please know the purchase date, and the complete model and serial number of your appliance (see the “A Note to You” section). This information will help us better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances
- Installation information
- Use and maintenance procedures

- Accessory and repair parts sales
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.)
- Referrals to local dealers, service companies, and repair parts distributors

Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the authorized Whirlpool service company in your area, you can also look in your telephone directory Yellow Pages.

If you need replacement parts

If you need to order replacement parts, we recommend that you only use FSP® factory authorized parts. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new WHIRLPOOL® appliance.

To locate FSP replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest authorized service center.

For further assistance

If you need further assistance, you can write to Whirlpool with any questions or concerns at:

Whirlpool Brand Home Appliances
Consumer Assistance Center
Whirlpool Corporation
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

WHIRLPOOL®

Gas Cooktop

Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE	FSP* replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of your cooktop. 2. Instruct you how to use your cooktop. 3. Replace house fuses or correct house wiring or plumbing. <p>B. Repairs when your cooktop is used in other than normal, single-family household use.</p> <p>C. Pickup and delivery. Your cooktop is designed to be repaired in the home.</p> <p>D. Damage to your cooktop caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.</p> <p>E. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.</p>	

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WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool dealer.

If you need assistance or service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section. Call our Consumer Assistance Center at **1-800-253-1301** from anywhere in the U.S.A.